

# Soup and Salad

<b>Miso Soup</b> ..... 3.5 Seaweed, Tofu, Scallions, Miso Broth	<b>Seaweed Salad</b> ..... 6.5 Pickled Vegetables
<b>Mushroom Soup</b> ..... 3.5 Mushrooms, Fried Onion, Scallions, Chicken Broth	• <b>Kani Salad</b> ..... 8 Kani, Cucumber, Tobiko, Japanese Aioli
<b>Wonton Soup</b> ..... 6 Shrimp & Pork Wonton, Mushrooms, Cilantro, Seaweed, Scallion, Sesame Oil	<sup>spicy</sup> <b>Spicy Egg Drop Soup</b> ..... 8 Spinach, Tiger Shrimps
<b>Salmon Skin Salad</b> ..... 8 Spring Mix, Cucumber, Tobiko, Scallions, Pan-Seared Salmon Skin, BBQ Eel Sauce	<b>Seafood Tom Yum Soup</b> ..... 10 Shrimp, Clams, Scallops, Mushrooms, Tomato, Cilantro
<b>Avocado Salad</b> ..... 8 Spring Mix, Romaine Lettuce, Tomatoes, Cucumbers, Wonton Chips, and Avocado. Served with House Ginger Dressing	• <b>Salmon Salad</b> ..... 13 House Salad, Avocado, Chopped Salmon, Mango Yuzu Sauce
	• <b>Pepper Tuna Salad</b> ..... 13 House Salad, Slice Pepper Tuna, Scallions, Tobiko, Honey Wasabi, Miso Sauce

# Kitchen Starters

<b>Edamame</b> ..... 6/7 Choice of Steamed or Seasoned	<b>Shrimp Shumai (5)</b> ..... 6.5/7 Choice of Steamed or Fried
<b>Vegetable Spring Roll (2)</b> ..... 7 Served with Sweet Chili Sauce	<b>Gyoza (6)</b> ..... 7/9/10 Vegetable   Beef   Seafood
<sup>spicy</sup> <b>Korean Spicy Wings</b> ..... 12 Deep Fried Chicken Wing with Korean Sweet Spicy Sauce	<b>Tempura (Vegetable/Shrimp)</b> ..... 7/10 Light Tempura Batter Served with Tempura Sauce
<b>Crispy Brussels Sprouts</b> ..... 8 Garlic Crumb, Peanuts, Shallots, Tamarind Dressing	<b>Crab Rangoon (5)</b> ..... 10 Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce
<b>Shrimp &amp; Pork Dumpling (5)</b> ..... 10 Cilantro, Tomato, Peanut, Crispy Shallot, Dumpling Sauce	<sup>spicy</sup> <b>Crispy Calamari</b> ..... 12 Served with Diced Onion, Green and Red Peppers. Spicy Hawaiian Sauce
<b>Dim Sum Har Gao (5)</b> ..... 12 Jumbo Shrimp Wrap with Rice Paper. Served with Ginger Scallion Sauce	<sup>spicy</sup> <b>Rock Shrimp Tempura</b> ..... 13 Tempura Shrimp, Served with Spicy Yuzu Aioli
<b>Steak and Cheese Egg Roll (2)</b> ..... 8 Steak, American Cheese, Onion	<b>Chicken Lettuce Wrap</b> ..... 11 Diced Green & Red Peppers, Red Onion, Chopped Green Beans, Water Chestnut, Pine Nuts. Served over crispy rice noodles with Hoisin BBQ Sauce

# Sushi Bar Starters

• <b>Sushi Appetizer</b> ..... 13 5 Pieces Sushi - Chef's Choice	• <b>Sashimi Appetizer</b> ..... 16 9 Pieces Assorted Sashimi - Chef's Choice
<sup>spicy</sup> • <b>Red Ball</b> ..... 13 Tuna, Avocado, Seaweed Salad, Blue Crab, Honey Wasabi Sauce	• <b>Yellowtail Jalapeño</b> ..... 14 Yellowtail, Jalapeño, Micro Greens, Scallions, Momiji, Yuzu Sauce
• <b>Dinosaur Eggs</b> ..... 14 Spicy Crab, Spicy Tuna, Crunch, Wrapped with Avocado, Topped with Crunch Tobiko, Spicy Mayo, Eel Sauce	• <b>Tuna Tartar</b> ..... 15 Tuna, Avocado, Tobiko, Yuzu Sauce
• <b>Golden Treasure</b> ..... 15 Fresh Salmon Wrapped Around Crab and Cucumber. Top with Tobiko, Honey Wasabi, and Japanese Aioli	<b>Sushi Pizza</b> ..... 16 Tuna, Salmon, Avocado, Onion, Scallions, Eel Sauce, and Spicy Mayo on Scallion Pancake

• These menu items may be served raw or undercooked.

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# Kitchen Entrée

Served with Miso Soup

• <b>Teriyaki Dinner</b> .....	18 Chicken....20 Shrimp....20 Steak
Onion, Mixed Peppers, Broccoli Raab, Carrots, Baby Corn, Balsamic Teriyaki Sauce. White Rice	
• <b>Bistro Broccoli</b> .....	18 Chicken....20 Shrimp....20 Steak
Broccoli, Carrot, Demi-Glace. White Rice	
<b>Thai Fried Rice</b> .....	18 Chicken....20 Shrimp....22 Combo
Tomato, Cashews, Green Beans, Carrots, Onion, Pineapples, Egg	
<b>Classic Pad Thai</b> .....	18 Chicken....20 Shrimp....22 Combo
Chinese Chives, Bean Sprouts, Onions, Egg, Crispy Shallot, Peanuts, Limes	
<sup>spicy</sup> <b>Admiral's Thai Curry</b> .....	18 Chicken....20 Shrimp....22 Combo
Mixed Peppers, Green Bean, Eggplant, Tomato, Red Onion, Pineapple, Zucchini, Tofu. White Rice	
<b>Tempura Dinner</b> .....	18 Chicken....20 Shrimp....22 Combo
Light Tempura Batter, Tempura Sauce. White Rice	
<b>Malaysian Hofun Noodles</b> .....	18 Chicken...20 Shrimp...20 Steak...Combo 22
Flat Thick Rice Noodles, Scallions, Onions, Chives, Bean Sprouts Sautéed in our House Made Oyster Sauce	
<b>Yaki Soba Noodles</b> .....	16 Vegetable....18 Chicken....20 Shrimp....20 Steak
Japanese Buckwheat Noodles, Egg, Carrot, Onion, Mushroom, Broccoli, Stir-fried with Hoison Sauce	
<b>Udon Noodles</b> .....	16 Vegetable....18 Chicken....20 Shrimp....20 Steak
Thick Japanese Wheat Noodles, Egg, Carrot, Onion, Mushroom, Broccoli, Stir-fried with Hoison Sauce	
<sup>spicy</sup> <b>Basil Stir Fry</b> .....	16 Tofu...18 Chicken...20 Shrimp...20 Steak...Combo 22
Peppers, Onion, Mushrooms, Baby Corn, Asparagus, and Broccoli, Our House Made Basil Sauce. White Rice	
<sup>spicy</sup> <b>General Tso's Chicken</b> .....	18
Sweet Red Pepper Dew, Green Pepper, Pineapple, Broccoli, White Rice	
<b>Nabeyaki Udon Soup</b> .....	19
Japanese Udon Noodles, Crab, Chicken, Poached Egg, Mixed Vegetables. Served with 2 Tempura Shrimp	
<b>Wok Stir Fry Rib Eye</b> .....	28
Green Peppers, Red Onion, Asparagus, Carrots, Cumin, Hoisin BBQ Sauce. White Rice	
<b>Chilean Sea Bass</b> .....	30
Brussels Sprouts, Broccoli Raab, Sweet Peas, Mushrooms, White Miso Sauce. White Rice	

## Kid's Entrée

<b>Mac N' Cheese</b> .....	7
Served with French Fries	
<b>Chicken Nuggets (6)</b> .....	8
Served with French Fries	
<b>Fish &amp; Chips</b> .....	10
Fried Fish Served with French Fries	

## Side Dishes

<b>Brown Rice</b> .....	3	<b>Pineapple</b> .....	4
<b>French Fries</b> .....	5	<b>Steamed Broccoli</b> .....	6
<b>Fried Sweet Potato</b> .....	6	<b>Garlic Bok Choy</b> .....	8
<b>Miso Eggplant</b> .....	8	<b>Mixed Vegetable</b> .....	8
<b>Hibachi Noodles</b> .....	7	<b>Hibachi Fried Rice</b> .....	7
Vegetable \$4   Chicken \$5   Shrimp \$6   Steak \$6		Add Vegetable \$4   Chicken \$5   Shrimp \$6   Steak \$6	

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# Sushi Bar Entrée

Served with Miso Soup

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|---|---|
| • <b>Mizzu Sushi Dinner</b> ..... 25<br>11 Pieces Assorted Sushi   Chef's Choice              | • <b>Mizzu Sashimi Dinner</b> ..... 29<br>18 Pieces Assorted Sashimi   Chef's Choice                |
| • <b>Ocean Sushi</b> ..... 27<br>4 Pieces Tuna, 4 Pieces Yellowtail, 4 Pieces Salmon<br>Sushi | • <b>Ocean Sashimi</b> ..... 31<br>6 Pieces Tuna, 6 Pieces Yellowtail, 6 Pieces<br>Salmon           |
| • <b>Chirashi Dinner</b> ..... 29<br>16 Assorted Sashimi on a Bed of Seasoned<br>Sushi Rice   | • <b>Sushi &amp; Sashimi Combo</b> ..... 32<br>6 Pieces Sushi, 12 Pieces Sashimi   Chef's<br>Choice |
| • <b>Sushi For Two</b> ..... 58<br>24 Pieces of Assorted Sushi   Chef's Choice                | • <b>Sashimi For Two</b> ..... 55<br>32 Pieces Assorted Sashimi   Chef's Choice                     |

## • Party Boat For Fun

12 Pieces Sushi, 24 Pieces Sashimi | Chef's Choice, 2 Chef Special Roll

95

# Sushi or Sashimi A La Carte

1 Pieces For Sushi, 2 Pieces for Sashimi. Sushi Sub Brown Rice \$0.50 Each Piece

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|------------------------------------|--------------------------------------|
| • <b>Tuna</b> ..... 3.5..4.5       | • <b>Bronzini</b> ..... 3..4         |
| • <b>Yellowtail</b> ..... 3.5..4.5 | • <b>Salmon</b> ..... 3..4           |
| • <b>White Tuna</b> ..... 3..4     | • <b>Spanish Mackerel</b> ..... 3..4 |
| • <b>Salmon Caviar</b> ..... 3..4  | • <b>Striped Bass</b> ..... 3..4     |
| • <b>Surf Clam</b> ..... 3.5..5    | • <b>Egg</b> ..... 2.5..4            |
| • <b>Shrimp</b> ..... 2.5..4       | • <b>Kani</b> ..... 2.5..4           |
| • <b>Octopus</b> ..... 3..5        | • <b>Eel</b> ..... 3..4              |
| • <b>Squid</b> ..... 3..4          | • <b>Tobiko</b> ..... 3..6           |
| • <b>Fatty Tuna</b> ..... M/P      | • <b>Sweet Shrimp</b> ..... M/P      |
| • <b>King Crab</b> ..... M/P       | • <b>Sea Urchin</b> ..... M/P        |

# Roll or Hand Roll

Add \$0.50 for Brown Rice | Add \$3.00 for Cucumber Wrap

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|---|--|
| • <b>Sweet Potato Tempura Roll</b> ..... 5                  | • <b>Cucumber or Avocado Roll</b> ..... 5                                |
| • <b>Vegetable Roll</b> ..... 6                             | • <b>California Roll</b> ..... 6   |
| <sup>spicy</sup> • <b>Spicy Crab Roll</b> ..... 7.5         | • <b>Shrimp Cucumber or Avocado</b> ..... 6.5                            |
| • <b>Salmon Skin Roll</b> ..... 6                           | • <b>Tuna Roll</b> ..... 6   |
| • <b>Yellowtail Scallion Roll</b> ..... 7                   | • <b>Salmon Roll</b> ..... 6   |
| <sup>spicy</sup> • <b>Spicy Yellowtail Roll</b> ..... 7     | <sup>spicy</sup> • <b>Spicy Tuna Roll</b> ..... 6.5                      |
| • <b>Tuna Cucumber or Avocado</b> ..... 6.5                 | <sup>spicy</sup> • <b>Spicy Salmon Roll</b> ..... 6.5                    |
| • <b>Salmon Cucumber or Avocado</b> ..... 6.5               | • <b>Philadelphia Roll</b> ..... 7                                       |
| • <b>Eel Cucumber or Avocado</b> ..... 7                    | • <b>Shrimp Tempura Roll</b> ..... 8                                     |
| • <b>Spicy Scallop</b> ..... 9.5                            | • <b>White Tuna</b> ..... 6  |
| • <b>Alaska Roll</b> ..... 6.5<br>Salmon, Cucumber, Avocado | • <b>Boston Roll</b> ..... 6.5<br>Shrimp, Cucumber, Boston Lettuce, Mayo |

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# Mizzu Special Roll

Sub Brown Rice - \$1.00 | Sub Soy Nori - \$2.00 - Most of our Rolls Contains Crunch & Tobiko

<b>VEGAN Summer Roll</b> .....	13
Organic Brown Rice, Sweet Potato, Avocado, Tofu Skin, Mango, Honey Wasabi Sauce	
<b>VEGAN Green Roll</b> .....	13
Organic Brown Rice, Seaweed Salad, Cucumber, Asparagus, Oshinko, Avocado, Jalapeño Sauce	
<b>Spider Roll</b> .....	16
Tempura Soft Shell Crab, Cucumber, Avocado, Eel Sauce	
<b>• Autumn Leaf</b> .....	17
Shrimp Tempura, Cucumber, Top with Seared Tuna, Yellowtail, Avocado, Tobiko, Micro Greens, Sriracha, Japaneses Aioli & Yuzu Sauce	
<b>• Blue Sky</b> .....	17
Shrimp Tempura, Spicy Salmon, Avocado, Soy Nori, Top with Cucumber Seaweed Salad, Mix Spicy Miso Honey Wasabi Sauce	
<b>• Chef Roll</b> .....	17
Tuna, Salmon, Yellowtail, Soy Nori, Top with Avocado, Black Tobiko, Spicy Mayo	
<b>• Falcon Roll</b> .....	17
Tuna, Yellowtail, Avocado, Soy Nori, Top with King Salmon, Honey Wasabi, BBQ Eel Sauce	
<b>• Four Wheel Driver</b> .....	17
Spicy Crab, Cucumber, Avocado, Asparagus, Top with Tuna, Salmon, Yellowtail, Striped Bass, Four Colors Tobiko	
<b>• Samurai Roll</b> .....	17
Tempura Salmon, Asparagus, Avocado, Top with Wild King Salmon, Orange Tobiko, Spicy Chili Sauce	
<b>Dragon Roll</b> .....	17
Shrimp Tempura, Cucumber, Topped with Eel, Avocado, BBQ Eel Sauce	
<b>• Panther Roll</b> .....	18
Spicy Tuna, Spicy Crab, Avocado, Wrapped Soy Nori - Deep Fried, Panko Crusted, Mix Avocado Seaweed Salad, Spicy Mayo, BBQ Eel Sauce	
<b>• Lover Roll</b> .....	18
Spicy Yellowtail, Spicy Crab, Avocado, Asparagus, Soy Nori Wrap, Topped with Tuna, Spicy Mayo, & Eel Sauce (8pc)	
<b>• Sea Dragon</b> .....	18
Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, BBQ Eel Sauce	
<b>• Jalapeno Roll</b> .....	18
Tuna, Salmon, Jalapeno, Avocado, Crispy Shallots, Soy Nori Topped with Yellowtail, Spicy Mayo & Yuzu Sauce	
<b>Flame Roll</b> .....	19
Soft Shell Crab, Cucumber, Avocado, Spicy Crab, Tempura Crab, BBQ Eel Sauce, Wasabi Mayo	
<b>• Sashimi Roll (NO Rice)</b> .....	19
Spicy Tuna, Seaweed Salad, Avocado, Asparagus, Wrap with Soy Nori, Top with Seared White Tuna, Spicy Mayo, BBQ Eel Sauce	
<b>• Surf &amp; Turf Roll</b> .....	22
Tempura Lobster, Spicy Kani, Avocado, Filet Mignon, Crunchy Kani, Honey Wasabi, BBQ Eel Sauce	

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